

ELLECUISINE.CA

# Menu Package CORPORATE BREAKFAST & LUNCH

Whether it's a morning briefing or a midday break, our catering solutions are designed to energize and engage your team. We create a seamless dining experience that brings people together, allowing your guests to focus on networking and productivity while enjoying exceptional, thoughtfully prepared cuisine.



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# PACKAGE OPTIONS

Approximate cost per person includes the cost of food, labour for up to 5 hours (chef + service staff), service, HST.

Cost per person does not include rentals, bar staff, bar package.

Minimum spends apply\*



## CONTINENTAL STARTING AT \$15/PP

Traditional breakfast items freshly baked and prepared for your early morning event. We provide options for all types of dietary needs and allergies.

## BREAKFAST PLATTERS STARTING AT \$20/PP

Interactive food stations provide excellent entertainment at your next event. Chefs finish dishes in front of your guests and serve them piping hot.



## HOT BREAKFAST BUFFET STARTING AT \$30/PP

Our hot breakfast buffet offers a variety of gourmet menu items. Delivered hot, this menu style requires rentals and set up fees. If you are hosting an event of over 25 guests, we recommend service staff to support with service and maintenance of the buffet.



# PACKAGE OPTIONS

Approximate cost per person includes the cost of food, labour for up to 5 hours (chef + service staff), service, HST.

Cost per person does not include rentals, bar staff, bar package.

Minimum spends apply\*



## ROOM TEMP BUFFET \$35/PP

Our room temperature buffet options are great for a no-fuss, low maintenance drop off style lunch or dinner. They do not require rentals and are dropped off on your choice of porcelain platters (picked up next day) or compostable, disposables. These items are designed to be best eaten cold.

## GRAB & GO LUNCH \$35/PP

Sandwiches and salads come individually wrapped for an easy grab & go option for guests. Items are thoughtfully labelled with dietary notes to ensure allergies and restrictions can be easily accommodated.



## SUPER FOOD SALAD BOWLS \$25/PP

One of our best selling menu items, our superfood salad bowls are designed to cater to all dietary needs. They are thoughtfully assembled and provide a visually impressive option that is full of FUEL and flavour.

# PACKAGE OPTIONS

Approximate cost per person includes the cost of food, labour for up to 5 hours (chef + service staff), service, HST.

Cost per person does not include rentals, bar staff, bar package.

Minimum spends apply\*

## HOT BUFFET \$45-\$55/PP

Serve a gourmet hot meal to guests, choosing from a variety of our most popular dishes. Please note that rentals are required and a set up fee applies.



## GRAZING \$12- \$20/PP

Grazing boards are the perfect add-on to any event. They add a "centrepiece" of sorts to your party with a grand aesthetic!

## STAFFING & RENTALS

We highly recommend adding service staff to support with the set up, smooth transition, and tear down. Ask to see our rate card. We work with a third party vendor for rentals and are happy to support in coordinating this service should your event require it.





# CONTINENTAL BREAKFAST

**CHOOSE 5 OF THE FOLLOWING OPTIONS**

## FRESHLY BAKED

### **FRESHLY BAKED CROISSANTS & DANISHES**

almond, chocolate, cheese, and butter croissants apple, apricot, and pistachio danishes

### **FRESHLY BAKED MUFFINS & LOAVES**

chocolate chip banana bread  
double chocolate zucchini loaf  
raspberry lemon loaf  
GF blueberry white chocolate muffins  
GF vegan carrot muffins

**(GF/VEGAN/VEGETARIAN OPTIONS)**

### **ELLE'S STICKY BUNS**

cinnamon buns with cream cheese icing  
sticky pecan buns with bourbon butterscotch

### **GALETTES & TARTS**

mushroom galette, squash galette tomato and goat cheese tart

## HEALTHY START

### **PARFAITS & PUDDINGS (GF) (VEGAN/VEGETARIAN)**

tropical chia pudding (vegan, GF) - Greek yogurt parfaits (GF)

### **POWER BALLS & SUPERFOOD TRAIL MIX (VEGAN)**

carrot cake, chocolate coconut & PB & J powerballs  
superfood trail mix (vegan, GF)

### **SEASONAL FRUIT & BERRY PLATTER (VEGAN)**

chef's selection of seasonal fruit & berries



## BEVERAGES

### **COFFEE & TEA SERVICE**

regular and decaf coffee, assorted teas  
imilk, cream and oat milk  
sugar, stevia, maple syrup and honey  
\*rentals required

### **BREAKFAST SOFT BAR PACKAGE**

Evian water, San Pellegrino sparkling water  
selection of juices

### **LUNCH SOFT BAR PACKAGE**

Evian water, San Pellegrino sparkling water  
flavoured sodas



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# BRUNCH PLATTERS

## ON THE TABLE

### SUBSTANTIAL SPREADS

#### AVOCADO TOAST BAR

smashed avocado  
grape tomatoes  
pink radish  
queso fresco  
crispy chickpeas  
soft boiled eggs  
grilled sourdough toast

(GF BREAD A AVAILABLE UPON REQUEST -  
ADDITIONAL FEES APPLY)

#### SMOKED SALMON & BAGEL BAR

smoked salmon,  
chive cream cheese & plain cream cheese  
tuna salad  
egg salad  
capers  
sliced tomato  
cucumber  
red onion  
assortment of MTL and NY-style bagels

#### BELGIAN WAFFLE BAR (VEGETARIAN)

Belgian waffles with mascarpone whipped cream,  
chocolate sauce, maple syrup, fresh berries



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# HOT BUFFET BREAKFAST

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## **ELLE'S SIGNATURE SCRAMBLED EGGS** (GF) (NF) (VEGETARIAN)

soft scrambled eggs, tomato concasse, fresh chives, aged cheddar

## **BACON, PEAMEAL, BREAKFAST SAUSAGE (NF)**

the perfect blend of breakfast bacon & sausage

**\*vegan options available upon request**

## **ELLE'S POTATO HASH BROWNS** (VEGETARIAN) (NF) (GF)

roasted Yukon Gold & sweet potato hash with caramelized onions & smoked tomato ketchup, compound butter

## **ELLE'S POTATO LATKES (NF) (VEGETARIAN)**

housemade crispy potato latkes, served with, chives, sour cream & apple butter

## **FRENCH TOAST BREAD PUDDING (VEGETARIAN) (NF)**

brioche French toast bread pudding served with maple syrup, chocolate sauce, whipped cream, fresh berries

## **BUTTERMILK PANCAKES (VEGETARIAN) (NF)**

fluffy buttermilk pancakes with maple syrup, chocolate sauce, whipped cream, fresh berries

## **BELGIAN WAFFLES (VEGETARIAN) (NF)**

house-made Belgian waffles with maple syrup, chocolate sauce, whipped cream, fresh berries



# GRAB & GO LUNCH

items are individually packaged

## SANDWICHES

choose 2 (under 20 guests)  
choose 3 (20-50 guests)  
choose 4 (over 50 guests)

### **TURKEY & BRIE (NF)**

oven-roast turkey, French brie, roasted garlic aioli, arugula, Dijon, cranberry, baguette

### **PROSCIUTTO & FIOR DI LATTE**

Italian prosciutto, tomato, fior di latte, basil pesto, aioli, baguette

### **GRILLED VEGGIE ON FOCACCIA (VEGAN)**

grilled eggplant, portobello, red pepper, zucchini, vegan feta, fresh spinach, vegan basil aioli

### **CHICKEN SALAD SANDWICH (NF) (DF)**

chicken salad, roasted garlic aioli, kaiser bun

### **TRUFFLED EGG SALAD (NF) (DF) (VEG)**

on brioche buns with oven-roasted tomato & bibb lettuce

### **MUFFALETTA DELI (NF)**

mortadella, soppressata, spicy calabrese, provolone, jardiniere, Dijon, kaiser bun

**GLUTEN-FREE BREAD AVAILABLE UPON REQUEST  
ADDITIONAL FEES APPLY**



## SIDE SALADS

choose 2 (under 20 guests)  
choose 3 (20-50 guests)  
choose 4 (over 50 guests)

### **CHARRED LEEK & POTATO SALAD (VEGAN) (NF) (GF)**

Dijon vinaigrette, fresh veggies & new potatoes

### **ISRAELI COUSCOUS & TABBOULEH SALAD (VEGAN) (NF)**

pasta salad with fresh herbs & lemon tahini vinaigrette

### **ASIAN SLAW (VEGAN) (NF)**

asian marinated veggies, mango, edamame, kung pao vinaigrette, sesame

### **ROASTED BEET & GOAT CHEESE SALAD (GF) (VEG)**

caramelized pecans, basil herb vinaigrette, arugula

### **HERITAGE MIXED GREENS SALAD (VEGAN) (NF) (GF)**

cucumber, tomato, bell peppers, crispy chickpeas, white balsamic vinaigrette

### **KALE CAESAR SALAD (NF)**

kale, romaine, caesar dressing, parm, croutons, bacon

### **MEDITERRANEAN GREEK SALAD (NF) (GF) (VEG)**

mixed green leaf lettuce, heirloom tomatoes, cucumber, red onion, marinated feta, olives, Greek vinaigrette

## DESSERT

### **ASSORTED COOKIES & SQUARES**

**GF & VEGAN options available upon request**

### **FRUIT CUP**

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# SUPERFOOD SALADS

items are individually packaged

choose 2 (under 20 guests)

choose 3 (20-100 guests)

choose 4 (over 100 guests)



NF  
V

## FALAFEL with ISRAELI SALAD

falafel  
mixed greens  
roasted beets  
cucumber & tomato  
tabbouleh  
garlic hummus  
tahini-  
lemon vinaigrette  
marinated feta,  
pita chips

## MEDITERRANEA BOWL with GRILLED CHICKEN

NF  
GF

grilled chicken kebabs  
grape tomatoes  
sliced cucumber  
black olives  
quinoa  
marinated feta cheese  
Greek vinaigrette



GF  
NF

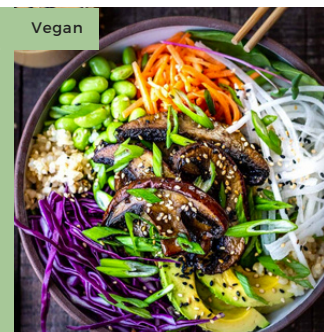
## CITRUS SALMON & CAULIFLOWER SALAD

citrus-roasted salmon  
marinated chickpeas  
roasted sweet potato  
curry roasted cauliflower  
toasted pumpkin seeds  
brown rice  
heritage mixed greens  
curry tahini vinaigrette

## BUDDHA BOWL with TOFU

Vegan

mixed greens, brown  
rice, edamame,  
cucumber, radish,  
carrot, cabbage,  
sesame,  
green onions,  
kung pao tofu,  
miso Sriracha  
vinaigrette



GF  
NF

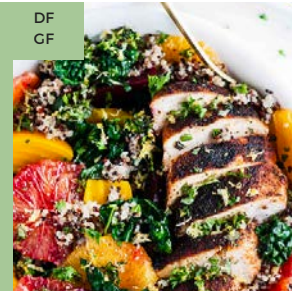
## CALIFORNIA SALAD with BLACKENED STEAK

steak (mid rare)  
guacamole  
crunchy romaine  
crispy corn tortilla  
queso fresco  
cilantro lime vinaigrette  
fresh jalapeno  
quinoa  
pineapple salsa

## HARVEST BOWL with CHICKEN BREAST

DF  
GF

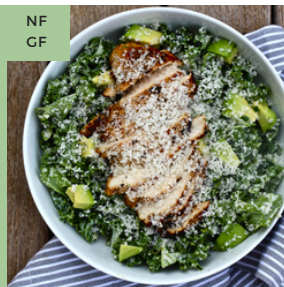
grilled chicken  
roasted beets  
roasted sweet potato  
baby spinach  
baby arugula  
toasted walnuts  
goat cheese  
quinoa  
aged balsamic dressing



## KALE & ROMAINE CAESAR with CHICKEN

NF  
GF

grilled chicken  
shredded kale  
crispy romaine  
crunchy bacon  
caesar dressing  
parmesan reggiano  
croutons  
lemon wedge



# ROOM TEMP BUFFET

## SALADS

choose 3-4

**CHARRED LEEK & POTATO SALAD (GF) (NF) (VEGAN)**

Dijon vinaigrette, fresh veggies & new potatoes

**ISRAELI COUSCOUS & TABBOULEH SALAD (NF) (VEGAN)**

pasta salad with fresh herbs & lemon tahini vinaigrette

**ROASTED BEET & GOAT CHEESE SALAD (GF) (VEG)**

caramelized pecans, basil herb vinaigrette, arugula

**HERITAGE MIXED GREENS SALAD (GF) (NF) (VEGAN)**

cucumber, tomato, bell peppers, white balsamic vinaigrette

**KALE & ROMAINE CAESAR SALAD (NF)**

kale, romaine, caesar dressing, parm, croutons, bacon

**QUINOA SALAD (GF) (NF) (VEG)**

grilled veggies, quinoa, feta, pumpkin seeds

**MEDITERRANEAN GREEK SALAD (GF) (NF) (VEG)**

iceberg lettuce, heirloom tomatoes, cucumber, red onion, marinated feta, olives (on side), Greek vinaigrette

**CAPRESE SALAD (GF) (VEG) (CONTAINS NUTS)**

vine-ripened tomatoes, fior di latte, basil pesto, toasted pine nuts, fresh basil, aged balsamic, EVOO

**GRILLED VEGGIE PLATTER (GF) (VEGAN) (CONTAINS NUTS)**

asparagus, bell peppers, grilled eggplant, zucchini, portobello mushrooms, served with romesco sauce

**ORZO PASTA SALAD (VEG) (CONTAINS NUTS)**

pesto, grape tomatoes, bocconcini, pine nuts, spinach



## PROTEINS

choose 3

**HERB-ENCRUSTED CHICKEN BREAST (GF) (NF)**

served with tzatziki & chimichurri

**PIRI PIRI CHICKEN BREAST (GF) (NF)**

braised chicken paprikash with sweet peppers, and onions, and paprika

**MEDITERRANEAN CHICKEN KEBABS (GF) (NF)**

served with tzatziki & chimichurri

**MEDITERRANEAN BEEF KEBABS (GF) (NF)**

served with tzatziki & chimichurri

**BLACKENED FLANK STEAK (GF) (DF) (NF)**

served with chimichurri

**CITRUS ROAST SALMON (dill & Dijon marinade) (GF) (NF)**

served with tzatziki & chimichurri

**TERIYAKI SALMON (GF) (DF) (NF)**

teriyaki glaze, scallions, chilli, sesame

**KUNG PAO TOFU (GF) (NF) (VEGAN)**

kung pao sauce, scallions, sesame

**MEDITERRANEAN TOFU KEBABS (GF) (NF) (VEGAN)**

served with chimichurri

**SMOKED BBQ GLAZED TOFU (GF) (NF) (VEGAN)**

smoked tofu with a housemade bbq sauce



## SWEETS

**ASSORTED COOKIES & SQUARES**

GF & VEGAN options available upon request

**ASSORTED FRUIT PLATTER**

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# HOT BUFFET

## BREAD & BUTTER

### CHEF SELECTION OF FRESH BREAD

whipped honey butter, herb & garlic butter

## SALADS

choose 2

### GREEN GODDESS SALAD (VEGAN) (GF) (NF)

bibb lettuce, baby gem lettuce, organic sprout blend, tri-coloured tomatoes, baby cucumber, pink radish, crispy chickpeas, green goddess

### ROASTED BEET & GOAT CHEESE SALAD

honey-caramelized pecans, panko-fried goat cheese, mint & basil vinaigrette, micro basil, baby arugula, aged balsamic reduction (VEGETARIAN)

### FIG, PROSCIUTTO & ARUGULA SALAD

fresh figs, Italian Parma prosciutto, goat's milk gouda, white balsamic vinaigrette, toasted walnuts, aged balsamic reduction (GF)

### FUNGHI ASSOLUTI (GF) (VEGETARIAN)

parmesan-crusted mushrooms, arugula, toasted walnuts, aged balsamic, white truffle vinaigrette

### KALE & BABY GEM CAESAR (NF)

crisp baby gem, shaved kale, traditional caesar dressing, croutons, crisp bacon, parmigiano reggiano, lemon

### HERITAGE MIXED GREENS SALAD (VEGAN) (GF) (NF)

cucumber, tomato, bell peppers, avocado, white balsamic vinaigrette

### FALL KALE & APPLE SALAD (VEGAN) (GF) (NF)

massaged kale, Ontario apples, pumpkin seeds, dried cranberries, maple apple cider vinaigrette



## PROTEINS

choose 2 (under 25 guests)

choose 3 (25-100 guests)

choose 4 (over 100 guests)

### DILL & DIJON ROAST SALMON (DF) (NF) (GF)

marinated salmon topped with citrus and dill

### TERIYAKI SALMON (DF) (NF) (GF)

scallions, chili, sesame

### BRAISED BEEF SHORT RIB +\$5/PP (GF) (NF)

our signature braised beef short rib with red wine jus

### BRAISED MEATBALLS (PORK FREE) (NF)

San Marzano sauce, mozzarella, parmesan, basil

### LEMON & THYME CHICKEN BREAST (GF) (NF) (DF)

grilled to perfection and served with chimichurri sauce

### PAPRIKASH BRAISED CHICKEN (GF) (NF) (DF)

tender braised chicken with sweet peppers & onions

### MEDITERRANEAN KEBABS (GF) (DF) (NF) CHICKEN - BEEF - LAMB - TOFU (CHOOSE 1)

served with tzatziki & roasted garlic hummus

### KUNG PAO TOFU (VEGAN) (GF) (NF)

kung pao sauce, scallions, red chili, sesame

# HOT BUFFET

## SIDES

choose 3 (under 100 guests)  
choose 4 (over 100 guests)

**ROASTED GARLIC MASHED POTATO**  
(GF) (VEGETARIAN) (NF)

buttery mash with roasted garlic and fresh chives

**HASSELBACK SWEET POTATO & SQUASH**  
(GF) (VEGETARIAN)

hasselback squash & sweet potato with crispy sage, goat cheese, & honey-caramelized pecans

**BLACK GARLIC BRUSSELS SPROUTS**  
(GF) (VEGETARIAN) (NF)

roasted brussel sprouts with black garlic butter

**TRUFFLED MAC'N CHEESE**  
(VEGETARIAN) (NF)

aged cheddar, brie, goat cheese, white truffle, chives

**TRUFFLED POTATO GRATIN**  
(VEGETARIAN, NF)

mornay sauce, gruyere, cheddar, white truffle oil, Yukon Gold potatoes

**GRILLED VEGETABLES**  
(VEGAN) (GF)

peppers, eggplant, zucchini, asparagus, portabello, garnished with salsa verde & romesco sauce

**CACIO E PEPE BROCCOLINI**  
(GF) (NF) (VEGETARIAN)

fresh cracked black pepper, pecorino romano, crispy parm

**FRENCH GREEN BEANS**  
(GF) (VEGETARIAN) (NF)

chive & lemon butter



## DESSERTS

**FRESHLY BAKED COOKIES & SQUARES**

GF & VEGAN options available upon request

**FRESH FRUIT PLATTER**

fresh seasonal fruit



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# GRAZING BOARDS

Boards are playful and approachable with a focus on quality ingredients and bold flavours. this style is perfect for super social groups. Our live-edged wooden boards are visually impactful – the bigger the better!

## **ARTISANAL "LUXE" CHARCUTERIE & CHEESE \$20/PP**

local & imported cheese, cured and aged salumi and charcuterie, served with antipasto, olives, compotes & honey, fresh figs, grapes, crackers, crostini & freshly baked bread

## **MID EAST & MEDITERRANEAN GRAZING \$20/PP**

mid east chicken satays, beef tenderloin kebab, lamb kefta, marinated tofu, freshly fried falafel, babaghanoush, tzatziki, roasted garlic hummus, red pepper feta dip, assorted olives, antipasto, pickles, house-made pita, lavash, pita chips

## **DIPS & STUFF \$12/PP**

assortment of dips: babaghanoush, tzatziki, roasted garlic hummus, red pepper & feta served with an assortment of seasonal crudite, house-made pita, lavash, pita chips



## **MEXICAN FIESTA GRAZING PLATTER \$15/PP**

freshly fried corn tortilla chips, pico de gallo, guacamole, salsa rojo, salsa verde, house-made queso fundido (vegan option available upon request) pickled jalapeno, hot sauce, chopped scallions

## **ARTISANAL SWEETS PLATTER & SEASONAL FRUIT PLATTER \$6/PP**

seasonal fruit platter & assortment of freshly baked cookies, squares, treats

## **ASSORTED MINIATURE DONUTS \$6/PP**

maple bacon, coconut cream pie, lemon meringue pie, classic sprinkle, dulce de leche, chocolate skor bits, blueberry cheesecake, berry filled

**note: minimum order of 50 guests**

# GRAZING BOARDS CONT'D

Boards are playful and approachable with a focus on quality ingredients and bold flavours. This style is perfect for super social groups. Our live-edged wooden boards are visually impactful – the bigger the better!

## ROOM TEMPERATURE CANAPE BOARD (CHOOSE 4) \$20/PP

### ROASTED TOMATO & GOAT CHEESE TART

basil, goat cheese flan, butter puff pastry

### TRUFFLE MUSHROOM GALETTE

mushroom truffle duxelle, truffled pecorino, caramelized onions, butter puff pastry

### VIETNAMESE SPRING ROLLS

fresh rolls stuffed with marinated veggies, topped with avocado mousse

### SHAVED TURKEY SLIDER

roast turkey breast, French brie, roasted garlic aioli, cranberry sauce, arugula, brioche bun

### MINI MUFFALETTA

our bite sized version of a classic

### ROAST BEEF SLIDER

mid rare roast beef, cheddar cheese, arugula, horseradish Dijon aioli, homemade mini brioche bun

### SMOKED SALMON GOUGERS

gruyere gougers, whipped dill & chive cream cheese, smoked salmon

### CAPRESE SKEWERS

grape tomato, fior di latte, basil, aged balsamic, EVOO

### ROASTED BEET SKEWER

herbed goat cheese, roasted rainbow beets, aged balsamic, basil

### TERIYAKI SHIITAKE LETTUCE CUPS (VEGAN)

sticky teriyaki sauce, Sriracha aioli, pickled ginger, red chili, scallions, sesame





# FAQ & BOOKING DETAILS



## FOOD ALLERGIES & DIETARY RESTRICTIONS

Our team of chefs prepares our food in house, from scratch. This makes it possible for us to accommodate allergies and dietary restrictions.

We are happy to provide alternatives to particular dishes to ensure each guest is catered to, so long as we are informed of the dietary specifications with ample notice (before the event).



## COORDINATION & SERVICE FEES

Our service fee for full-service events is charged to cover the administrative and operational services related to your event.

This covers the coordination and planning of the event itself and the time and attention of your senior planner assigned to your event.

Gratuity is not included in your quote and is up to the discretion of the client. It is important to note that all elle cuisine staff receive competitive wages.

If you'd like to add a gratuity, we'd recommend doing so in cash onsite or via e-transfer on the night of the event. Please connect with your Lead Chef or Event Manager on the night of to coordinate.



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# FAQ & BOOKING DETAILS



## EVENT COSTING

Staff hours to be adjusted post-event based on actual hours worked.

Price per person does not include alcohol (unless specifically noted).

Rental items may be needed and would be sourced from an external supplier.

## PAYMENT SCHEDULE & TERMS

### FULL SERVICE EVENTS

50% - upon signing the contract to secure the date.

45% - 30 days prior to the event (95% of the balance received within 30 days of the event)

5% - to be invoiced after the event.

### DELIVERED ORDERS

100% - upon signing the contract to secure the order

*elle cuisine* accepts cheque, credit card (VISA, MasterCard, American Express), direct deposit, or Interac e-transfer.

Credit card payments are subject to a 3-3.5% transaction fee.

Final payment must be received within fourteen (14) days of receipt of the final invoice, otherwise the card on file will be charged. If payment cannot be processed at the 14-day mark post-event, a 3% interest will be charged every 7-day period thereafter.

## FINALIZATION TERMS

A finalized menu and number of guests will be required a minimum 10 days prior to the event. After that time, *elle cuisine* may accommodate marginal increases, but no decreases in number of guests.

Should you choose to change the date of your event (i.e. reschedule/postpone), subject to availability, *elle cuisine* will do their best to accommodate. Postponement requests must be made with a minimum of 15 days notice. Postponement & administrative fees will apply.



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